

PETITES

PÂTISSERIES



3 DREIDOPPEL
IDEAS FOR GOOD TASTE. SINCE 1899.

Oh, là, là! Petites Pâtisseries

Colourful, seductive and sweet - for many, French pâtisserie is the epitome of sophisticated craftsmanship. The delicate sweet treats are real eye-catchers in the counter and, with the right products, not that difficult to manufacture.

Our professionals in the Dreidoppel bakery have developed a concept with delicate and colourful small pastries that create a wow effect in the counter. The twelve pastries bring great variety in terms of taste. However, the application is simplified by four repeating types of pastries and thus also fits perfectly with the workflows in the local bakeries.

Macarons

Delight your customers with tender-crispy, extra-large macarons with a diameter of 7 cm. There are no limits to the variety of flavours.

Our suggestions for you:

- **Macaron Jaune** (Blueberry | Orange), page 8
- **Macaron Vert** (Mint | Chocolate), page 11
- **Macaron Rose** (Raspberry | Vanilla), page 14



Religieuses

Impress with this traditional French pastry consisting of two choux pastries filled with cream:

- **Beau Monsieur** (Latte Macchiato), page 6
- **Belle Dame** (Hibiscus), page 10

Clean Label à la Dreidoppel

Whether Paste for Fine Pastry or Cream Stabilizer - most of them are declared Clean Label. At Dreidoppel, we define Clean Label as follows for you:

- Free from artificial colouring
- Free from preservatives
- Free from modified starch
- Free from further additives (except for citric acid)



Tip for Religieuses

With MELLA ECLAIR from IREKS GmbH, choux pastry can be made in no time at all and without the roux of wheat flour. The finished pastries have an appealing volume and a typical open-textured crumb.



Noble Slices

The narrow format of 12 x 3.5 cm looks very elegant, and promises more slices per standard tray. The recipes are also completely **vegan**, so all customers can enjoy them:

- **Tendre Mozart** (Pistachio | Marzipan), page 4
- **Délice d'automne** (Pear | Espresso), page 13
- **Délice d'hiver** (Apple | roasted Almonds), page 15

With MELLA-VEGAN-RÜHR from IREKS GmbH, vegan sponge cakes, tray bakes and muffins can easily be made by adding water and vegetable oil. Thanks to carefully balanced raw materials, the product offers the following advantages:

- spreadable, easy to process mass
- good stability even with heavy toppings, e.g. fruit

Tip for Noble Slices



- soft and tender structure with excellent juiciness and freshness
- rounded, full-bodied bourbon vanilla flavour
- available in 12.5 kg package

Fine Tartelettes

Whether round or square, our ideas for fine tartelettes are a real eye-catcher. With their creamy fillings and attractive decorations, they all promise that certain something when it comes to taste:

- **Beauté carrée** (Chocolate | Aronia Cassis), page 5
- **Variété Spéciale** (Pistachio | Raspberry), page 7
- **Lever du soleil** (Mango-Lassi | Coconut), page 9
- **Plaisir de meringue** (Lemon | Pomegranate), page 12



MELLA-MÜRBE from IREKS GmbH is a premix for shortcrust pastry and crumbles.

- efficient production in an all-in process with butter or margarine
- golden yellow, appetising colour
- distinct contours - no spreading
- full flavour
- delicately crumbly chewy impression



Tip for Tartelettes



Tendre Mozart

INGREDIENTS:

1 tray 60 x 20 cm, 25 pieces (12 x 3,5 cm)

Cake Base

MELLA-VEGAN-RÜHR (IREKS)	825 g
Vegetable oil	290 g
Water	370 g
43230 Pistachio 100 Paste	120 g

43422 Schogette	480 g
22206 Hazelnut Paste, without pieces	55 g

Cream

67980 Vegan Whip	275 g
Water (approx. 5 °C)	345 g
25708 Gelatop Ice Cream Paste	
Marzipan	30 g

Decoration

Marzipan, 2 mm thickness	350 g
67980 Vegan Whip	40 g
Water (approx. 5 °C)	60 g
43422 Schogette	40 g
Pistachio, whole	25 pcs.

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 12 Min.

Mix all the ingredients for the vegan cake base briefly. Pour 800 g into each baking tray and bake.

Pipe 15 strips of hazelnut Schogette cross-wise onto one base using a 14 mm nozzle. Whip Vegan Whip with cold water, briefly stir in the Gelatop Ice Cream Paste Marzipan and spread it on the base. Place the second base on top and spread with approx. 50 g of vegan cream. Place the marzipan lid on top. Divide into 5 x 5 pieces and decorate.

Vegan Whip (67980)

With our purely vegetable whipping cream powder vegan creams for cakes, slices, desserts and much more can be

made in no time at all with a uniquely light melting and fine cream flavour.

Product Tip



Beauté carrée

INGREDIENTS:

20 Tartelettes, square (silikomart 8 x 8 x 2 cm)

Shortcrust base (MELLA-MÜRBI/IREKS)	960 g
20406 Creme de Cacao Paste	60 g
Couverture, dark	20 g

Filling

46310 Fill&Gloss	30 g
Sugar	10 g
Water	160 g
48170 Aronia Cassis Paste	10 g
Black currants, frozen	95 g

Swiss Roll, dark	1 pcs.
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12466 Fond Royal CL Neutral	60 g
Water	75 g
48170 Aronia Cassis Paste	20 g
Cream, whipped, unsweetened	300 g

Decoration

44018 Topglanz Plus	230 g
48170 Aronia Cassis Paste	12 g
12066 Fond Royal CL	
Chocolate	15 g
Water	20 g
Cream, whipped, unsweetened	70 g
39930 Decor Confetto Crisp	100 pcs.
Couverture, dark	100 g
Glitter powder, red	2 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 16 Min.

Knead the shortcrust base with Creme de Cacao Paste, roll out to a thickness of 3 mm and prick. Line the tartlette moulds with it and bake. After cooling, spread the couverture.

Mix all the ingredients for the Aronia Cassis filling together and allow to rest. Stir until smooth and fill 15 g into each tartlette.

Cut the swirl roll into squares (5 x 5 cm) and place them in.

Mix the Fond Royal CL Neutral with water and Aronia Cassis Paste, fold in the whipped cream and fill 15 g into each Tartlette. Freeze briefly and cover with the flavoured Topglanz Plus.

Mix the chocolate cream (see basic recipe) and pipe on with a 7 mm nozzle and pipe the rest of the Aronia Cassis cream with a fine 8 mm star nozzle on.

Decorate with Confetto Crisp and chocolate decoration.



Beau Monsieur

INGREDIENTS:

10 pieces

Butter	20 g
Sugar	25 g
Wheat Flour	25 g
MELLA ECLAIR (IREKS)	100 g
Vegetable oil	45 g
Water	160 g
71904 Vanilla Europa	2 g
28104 Latte Macchiato Paste	4 g

Filling

33611 Creme Classic	140 g
Water	340 g
28104 Latte Macchiato Paste	25 g

Decoration

34611 Buttercream, Buttercream Base (see basic recipe)	40 g
28104 Latte Macchiato Paste	2 g

INSTRUCTIONS:

🕒 approx. 210 °C ⌚ approx. 22 Min.

Mix butter, sugar and Latte Macchiato Paste briefly then knead in the flour. Chill the mixture briefly and roll out to 2 mm thickness. Cut out 10 discs with a diameter of 3 and 4 cm each and chill.

Mix MELLA ECLAIR with oil and water briefly until smooth, leave to rest for 5 minutes, then whip for approx. 6 minutes at medium speed. Pipe 10 times 10 and 20 g with a 14 mm nozzle. Put the small discs on the 10 g portions, the big ones on the big ones. Bake with the lid open.

Whip Creme Classic with water and Latte Macchiato Paste, fill the cream puffs with the cream and chill.

Use a small star-shaped nozzle to pipe a small dot of Latte Macchiato buttercream into the centre of each large cream puff. Place the small one on top. Decorate the space in between with the remaining buttercream.



Variété Spéciale

INGREDIENTS:

20 Tartelettes, round ([silikomart](#) 8,3 cm diameter)

Shortcrust base (MELLA-MÜRBI/IREKS)	1.000 g
43230 Pistachio 100 Paste	58 g
Couverture, dark	20 g
Swiss Roll, light	1 pcs.

Filling

44906 Gelatop Ice Cream Paste Creme Brulee	20 g
33066 Sanett solution, Sanett (see label for preparation)	40 g
Sugar	16 g
Cream, whipped, unsweetened	325 g

Decoration

Raspberries, fresh	140 pcs.
Decorative sugar	2 g
Couverture, white	100 g
Cocoa butter	5 g
43230 Pistachio 100 Paste	5 g
Pistachios, chopped	10 g
20804 Raspberry Paste	2,5 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 16 Min.

Knead the shortcrust base with Pistachio 100 Paste, roll out to a thickness of 3 mm and prick. Cut out circles with a diameter of 11 cm, line tartelette mould with them and bake.

After cooling, spread the couverture. Cut out rings (8 cm diameter) from the remaining shortcrust base and bake. Cut out swiss roll (6 cm diameter) and insert.

Mix Gelatop Ice Cream Paste Creme Brulee, Sanett solution and sugar, fold in whipped cream and fill 20 g into each tartelette.

Place a circle of fresh raspberries in the centre and dust with decorative sugar.

Temper couverture with cocoa butter and flavour half with the Pistachio 100 Paste and half with the Raspberry Paste.

Spin the shortcrust rings with pistachio couverture, sprinkle on the chopped pistachios and place on top of the raspberries.

Process raspberry couverture into brushstrokes and garnish the tartelettes with them.



Macaron Jaune

INGREDIENTS:

approx. 22 pieces (7 cm diameter)

Macaron shells

Water, boiling	320 g
Sugar	80 g
68390 Meringue Mix	180 g
30781 Eisan	20 g

Almond semolina, very fine	260 g
Powdered sugar, sifted	420 g

92204 Egg Yellow PLUS	5 g
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Macaron filling

18966 Cheesecake Mix	180 g
Water	180 g
Mascarpone	300 g
20104 Orange Paste	35 g

Blueberries, fresh	110 pcs.
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Decoration

36818 Schokoladino	10 g
Orange zests	as desired

INSTRUCTIONS:

🕒 approx. 150 °C ⌚ approx. 24 Min.

Add boiling water to the sugar and whisk. Add the Meringue Mix, mix again, then add Eisan and whip the mixture quickly for approx. 3-5 minutes.

Mix the almond dust and sifted powdered sugar and fold it briefly together with Egg Yellow PLUS into the egg white mixture. The mixture should fall easily from the spoon. Spiralise with a 9 mm nozzle (approx. 7 cm diameter). Leave to dry at least for 1 hour and bake with the lid open and with an under tray.

Mix Cheesecake Mix with water, add the mascarpone and Orange Paste and whip for 3 minutes at high speed.

Pipe 5 dots of mascarpone cream around the edge of each macaron shell and place blueberries in between. Fill the centre with cream and place the second macaron shell on top. Cover one side with Schokoladino and garnish with orange zest.



Lever du soleil

INGREDIENTS:

20 Tartelettes, square ([silikomart](#) 8 x 8 x 2 cm)

Shortcrust base (MELLA-MÜRBI/IREKS)	1.020 g
72104 Lemon Europa	3 g

Couverture, dark	20 g
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Swiss Roll, light	1 pc.
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Filling

33611 Creme Classic	225 g
19904 Coconut Paste	15 g
Milk	560 g

17166 Fond Royal CL	
Mango Lassi	110 g
Water	170 g
Cream, whipped, unsweetened	420 g

Glaze

Cream, boiling	200 g
41518 Blancoladino	150 g
Couverture, white	250 g
33066 Sanett solution, Sanett (see label for preparation)	80 g
43504 Sea Buckthorn Paste	35 g

Decoration

Chocolate decoration	10 pcs.
Coconut flakes	4 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 16 Min.

Roll out shortcrust base to a thickness of 3 mm and prick. Line the tartlette moulds with it and bake.

After cooling, spread the couverture. Cut the swiss roll into squares (5 x 5 cm) and place them in.

Whip Creme Classic, Coconut Paste and milk and fill each tartlette with 35 g of cream.

Mix Fond Royal CL Mango Lassi with water, fold in the whipped cream, fill 35 g into each square silicone moulds and freeze.

Bring the cream to the boil and mix with Blancoladino and white couverture. Stir in the Sanett solution and flavour with Sea Buckthorn Paste. If necessary, liquefy with a little hot water.

Coat the frozen mango lassi pieces and place on the tartlettes.

Decorate the edges with the remaining coconut cream using a 5 mm nozzle.

Decorate with chocolate decoration and coconut flakes.



Belle Dame

INGREDIENTS:

10 pieces

Butter	20 g	Decoration	
Sugar	25 g	Couverture, white	275 g
Wheat Flour	25 g	Cocoa butter	14 g
		24320 Hibiscus Paste	14 g
MELLA ECLAIR (IREKS)	100 g	34611 Buttercream,	
Vegetable oil	45 g	Buttercream Base	
Water	160 g	(see basic recipe)	40 g
71904 Vanilla Europa	2 g	24320 Hibiscus Paste	2 g
Filling			
33611 Creme Classic	140 g		
Water	340 g		
24320 Hibiscus Paste	25 g		

INSTRUCTIONS:

🕒 approx. 210 °C ⌚ approx. 22 Min.

Mix butter and sugar briefly then knead in the flour. Chill the mixture briefly and roll out to 2 mm thickness. Cut out 10 discs with a diameter of 3 and 4 cm each and chill.

Mix MELLA ECLAIR with oil and water briefly until smooth, leave to rest for 5 minutes, then whip for approx. 6 minutes at medium speed. Pipe 10 times 10 and 20 g with a 14 mm nozzle. Put the small prepared discs on the 10 g portions, the big ones on the big ones. Bake with the lid open.

Whip Creme Classic with water and Hibiscus Paste, fill the cream puffs with the cream and chill. Temper the couverture with cocoa butter, add the Hibiscus Paste. Pour 20 g each into an 8 cm diameter and 10 g each into a 4 cm diameter dome mould and press the corresponding cream puffs with the crusty side into it. Chill and then unmould.

Use a small nozzle to pipe a small dot of hibiscus buttercream into the centre of each large cream puff. Place the small one on top. Use the remaining buttercream to pipe on a collar.



Macaron Vert

INGREDIENTS:

approx. 22 pieces (7 cm diameter)

Macaron shells

Water, boiling	320 g
Sugar	80 g
68390 Meringue Mix	180 g
30781 Eisan	20 g
Almond semolina, very fine	260 g
Powdered sugar, sifted	420 g

91504 Pistachio Green PLUS	4 g
92204 Egg Yellow PLUS	1 g

Macaron filling

18966 Cheesecake Mix	290 g
Water	290 g
Cream cheese	480 g
22904 Creme de Menthe Paste	55 g
20406 Creme de Cacao Paste	25 g

Decoration

36818 Schokoladino	10 g
Sprinkled decoration of your choice	as desired

INSTRUCTIONS:

🕒 approx. 150 °C ⌚ approx. 24 Min.

Add boiling water to the sugar and whisk. Add the Meringue Mix, mix again, then add Eisan and whip the mixture quickly for approx. 3-5 minutes.

Mix the almond dust and sifted powdered sugar and fold it briefly together with the colourings into the egg white mixture. The mixture should fall easily from the spoon. Spiralise with a 9 mm nozzle (approx. 7 cm diameter). Leave to dry for at least 1 hour and bake with the lid open and with an under tray.

Mix Cheesecake Mix with water, add the cream cheese and Creme de Menthe Paste and whip for 3 minutes at high speed. Flavour half of the mass with Creme de Cacao Paste, alternately pipe both masses as dots. Place the second macaron shell on top. Cover one side with Schokoladino and decorate with sprinkles.



Plaisir de meringue

INGREDIENTS:

20 Tartelettes, round ([silikomart](#) 8,3 cm diameter)

MELLA-MÜRB (IREKS)	780 g
72104 Lemon Europa	2 g
Couverture, dark	20 g

Lemoncream

33811 Creme Tradition	65 g
Lemon juice	200 g
Water	520 g
Cream	80 g
27006 Lemon NOBLESSE	24 g
53304 Fruit acid	1 g
Sugar	160 g

Decoration

68390 Meringue Mix	280 g
Water	140 g
49904 Pomegranate Paste	10 g
Pomegranate seeds	as desired

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 16 Min.

Roll out shortcrust base to a thickness of 3 mm and prick. Cut out circles with a diameter of 11 cm, line tartelette mould with them and bake. After cooling, spread the couverture.

Stir Creme Tradition with a part of the liquid. Bring the remaining ingredients to the boil, stir in the mixed Creme Tradition and bring to the boil again.

Fill the tartelettes to the brim (approx. 50 g) and leave to cool.

Whip the Meringue Mix with water, marble in the Pomegranate Paste and pipe it onto the tartelettes with a fine 8 mm star nozzle, then brown it.

Garnish with pomegranate seeds.



Délice d'automne

INGREDIENTS:

1 tray 60 x 20 cm, 25 pieces (12 x 3,5 cm)

Cake Base

MELLA-VEGAN-RÜHR (IREKS)	900 g
Vegetable oil	315 g
Water	405 g

Soak

Simple syrup (2:1)	330 g
26704 Espresso Paste	22 g

Cream

Pear pieces, canned	260 g
67980 Vegan Whip	340 g
Water or Draining liquid of the pears (approx. 5 °C)	510 g
21104 Pear Paste	50 g

Decoration

44018 Topglanz Plus	200 g
26704 Espresso Paste	6 g
26704 Espresso Paste	2 g
67980 Vegan Whip	100 g
Water (approx. 5 °C)	125 g
Pear slices, sugared, dried	25 pcs.
Coffee beans	25 pcs.

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 20 Min.

Mix all the ingredients for the vegan cake base briefly. Pour half into each tray and bake. After cooling, soak one base.

Drain the pears and cut them into small pieces, chill the draining liquid.

Whip the Vegan Whip with the cold draining liquid or water and the Pear Paste.

Fold in the pear pieces and spread 500 g on the bottom cake layer. Place the second base, soak and fill the tray with the remaining cream.

Freeze and cover with marbled Topglanz Plus.

For the decoration, first put Espresso Paste into the seam of a piping bag, then pour in whipped cream and pipe on as a paw using a fine star nozzle (10 mm diameter).

Place one dried pear slice and one coffee bean per slice.



Macaron Rose

INGREDIENTS:

approx. 22 pieces (7 cm diameter)

Macaron shells

Water, boiling	320 g
Sugar	80 g
68390 Meringue Mix	180 g
30781 Eisan	20 g

Almond semolina, very fine	260 g
Powdered sugar, sifted	420 g

92304 Strawberry Red PLUS	3 g
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Macaron filling

18966 Cheesecake Mix	170 g
Water	170 g
Mascarpone	280 g
22004 Vanilla Morony Paste	3 g

Raspberries, fresh	110 pcs.
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Decoration

41518 Blancoladino	10 g
Blossoms, dried	as desired

INSTRUCTIONS:

🕒 approx. 150 °C ⌚ approx. 24 Min.

Add boiling water to the sugar and whisk. Add the Meringue Mix, mix again, then add Eisan and whip the mixture quickly for approx. 3-5 minutes.

Mix the almond dust and sifted powdered sugar and fold it briefly together with Strawberry Red PLUS into the egg white mixture. The mixture should fall easily from the spoon. Spiralise with a 9 mm nozzle (approx. 7 cm diameter). Leave to dry for at least 1 hour and bake with the lid open and with an under tray.

Mix Cheesecake Mix with water, add the mascarpone and Vanilla Morony Paste and whip for 3 minutes at high speed.

Pipe 5 dots of mascarpone cream around the edge of each macaron shell and place raspberries in between. Fill the centre with cream and place the second macaron shell on top. Cover one side with Blancoladino and garnish with dried blossoms.



Délice d'hiver

INGREDIENTS:

1 tray 60 x 20 cm, 25 pieces (12 x 3,5 cm)

Cake Base

MELLA-VEGAN-RÜHR (IREKS)	900 g
Vegetable oil	315 g
Water	405 g
20406 Creme de Cacao Paste	50 g

Applefilling

46310 Fill&Gloss	65 g
Water	250 g
Sugar	25 g
42704 Calvados Paste	10 g
22304 Apple Paste	10 g
53304 Fruit acid	2 g

Apple cubes, frozen	150 g
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Cream

67980 Vegan Whip	300 g
Water (approx. 5 °C)	375 g
24204 Roasted Almond Paste	35 g

Decoration

67980 Vegan Whip	100 g
Water (approx. 5 °C)	125 g

Almonds, whole, roasted	25 pcs.
Couverture, dark	20 g
Bronze powder	

Almonds, chopped, roasted	25 g
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INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 20 Min.

Mix all the ingredients for the cake bases. Pour half into each greased 60 x 20 cm baking tray until smooth and bake.

Mix the ingredients for the apple filling together, allow to rest and whip until the mixture is smooth.

Fold in the frozen apple cubes and pipe 10 strips of filling crosswise onto the bottom cake layer by using a 14 mm nozzle.

Whip the Vegan Whip with cold water and the Roasted Almond Paste. Spread 500 g of the cream on top. Place the second cake layer on top and pipe the remaining cream as dots with a 10 or 12 mm fine star nozzle. Coat the almonds in liquid couverture and dust with bronze powder.

Whip Vegan Whip with water and pipe a dot with a 10 mm nozzle, decorate with a chocolate almond and chopped almonds.



Modern in tradition

Since 1899, we have been the specialist for the development and production of fruity and sweet flavours. As a traditional company with 12 decades of experience, we understand better than nearly anyone how to combine traditional craft with modern inspiration.

From Langenfeld into the world

Our wide product range, from cream stabilisers to baking mixes to flavours and pastes for fine pastry, lightens daily operations in bakeries and confectioneries, and is exported from Langenfeld (Rhineland) all over the world.

Our core competence: taste

With over 80 different pastes for fine pastry and flavours – from classic to trendy – we provide you with subtly balanced flavour nuances and characteristic colours for the preparation of customised creations, from delicate cakes to efficient traybakes. Dreidoppel – Ideas for good taste! Since 1899.

Discover our product range for more creativity in bakeries, pastry shops and ice-cream parlours at www.dreidoppel.de

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